



OCTOBER 2011

the olive press

WELCOME TO THE LATEST EDITION OF THE OLIVE PRESS.

With lots of changes happening at Belmondos we thought we would give our newsletter a bit of a freshen up! Hope you enjoy our news this month!

WHAT'S NEW IN STORE

There's always something new in store and this month is no exception!



Award winning gourmet producer, Simply Stirred, have introduced 2 new salad dressings and mayonnaise and we simply had to stock them! Keep an eye out for their Lemongrass & Kaffir Lime Mayonnaise or the Lime, Chili & Coriander Mayonnaise - perfect for a chicken sandwich with a bite! Their new salad dressings are sensational and include the Mango Chili & Coriander dressing and a Chili Tamarind dressing. All products are \$10.50.



Christie's Organic Ginger Products is a family based Certified Organic processor producing a boutique range of ginger preserves made naturally and they have just introduced their new Organic Sweet Ginger (\$12.25) with hand diced ginger in a delicious ginger syrup. Plus we are also stocking their new Organic Ginger Syrup (\$8.15) which is a clear ginger syrup ideal for marinades, salad dressings and more!



We are also excited to stock Piranha's new Chicco Chips. This locally owned Sunshine Coast company have introduced some new chips to their range that are gluten free, with no artificial flavours or colours and preservative free and they taste fabulous - try their Italian Supreme for just \$3.35.

BELMONDOS TO GO OPENS IN MOOLOOLABA!

We are thrilled to advise that our second Belmondos store has opened! Located right on the Esplanade in the Peninsula Resort, Belmondos To Go is a boutique Belmondos providing gourmet convenience and many of your favourite products. Offering freshly prepared meals by Chef Patrick Williams where all you need to do is reheat and serve, plus a wide range of tapas items, fresh pastas and sauces, fresh salads, gourmet pizzas, gorgeous dessert treats and a boutique selection of cheeses, Belmondos To Go is your one stop shop for gourmet convenience. You will see some familiar Belmondos faces plus some new ones as well!



59 Rene St
Noosaville QLD 4566

p 07 5474 4404

f 07 5449 9975

retail@belmondos.com

www.belmondos.com



WORD FROM THE ROASTERY...

The first batch of El Salvador San Emilio Estate has just been roasted and is now proofing. Nestled in the "Cordillera Del Balsamo" range towering 1500m above the ocean & hidden under shade trees lies San Emilio Estate and we are all very excited to try this sought after coffee and see how long after they roast that the flavours fully develop.

The subtle fragrances of the green beans are promising and we expect big apple and toffee notes to come through. The varietal is 100% Bourbon and the process used was pulped natural. This combination should give the coffee a sweetness you can lick your lips on.

The coffee will be delicious as espresso and with milk.



VICTOR CHURCHILL PRODUCTS NOW AVAILABLE AT BAILEYS BOUTIQUE MEATS

Victor Churchill offers the most sought after premium products in Australia using the finest meat handpicked by Victor Purarich and the good news is that Wayd Bailey of Baileys Boutique Meats is now stocking some of their products.

If you have been in store in the past few weeks you might have noticed the Rangers Valley Black Angus Sirloin – this is a 300 day grain fed 3+ marble score meat. Its hormone, antibiotic and growth stimulant free. A beautiful cut of meat, perfect for that Sunday barbecue.

Father and son team Roger Snr and Roger Jnr Rodriguez who were recently inducted into the Sydney Magazine Food Hall of Fame for producing naturally air dried chorizo using Vic's own black Kurobuta Pork have produced a chorizo that is distinctively smokey, with red peppery flavours whilst also being a mild flavour that can be eaten raw.

Exclusively made for Victor Churchill Meats it's a beautiful sausage and well worth trying if you are a chorizo fan.



CHAR GRILLED PORTUGUESE CHICKENS

Every Friday and Saturday we are stocking freshly char grilled portuguese chickens. For \$17 it's a convenient option to pick up in the afternoon for dinner or that spicy chicken salad on the river! YUM!!!

COOKING CLASSES

We still have some spaces available in our October cooking classes.

"Gourmet Express" with Chef Brendan Weatherill on Saturday 8th October offers a look at restaurant quality fast food that is cooked on the barbecue. This demonstration will show you the techniques behind Chimichurri style eye fillet medallions, fondant potato and jus; crispy skinned barramundi fillet; avocado, blood orange, coriander and fried shallot salad with a Thai red pepper dressing and much more!

Chef Gianmaria Morelli will take the stage on Saturday 15th October with his demonstration of *"Italian Dishes Made Delicious and Simple"*. This is a hands on cooking class where Gianmaria will teach you how to cook with seafood using authentic Italian methods. Participants will create four classic Italian dishes using market fresh seafood such as tuna, baby octopus and squid including the ink! The classes are practical and perfect for learning some new menus before the party season begins. Each class runs from 9:45am – 2pm and costs just \$70 per person and include tastings and light drinks. Bookings essential.

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